

delfino

STAINLESS STEEL ELECTRIC SKILLET



Instruction Booklet
Model: DLFP-458

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knob.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Toastess for examination, repair or adjustment.

See Warranty.

7. The use of accessories or attachments not recommended by Toastess may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. Always connect probe to appliance first, then plug cord into the wall outlet. To disconnect, turn control knob to "WARM" position then remove plug from wall outlet.
13. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
14. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS

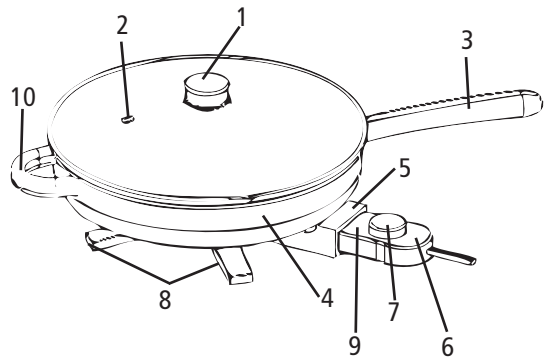
HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug. (2 blades and 1 pin) If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Lid handle
2. Glass cover with steam outlet
3. Handle
4. Skillet
5. Probe receptacle
6. Temperature Control Probe
7. Temperature Control Knob
8. Support Feet
9. Red Indicator Light
10. Side handle



BEFORE FIRST USE

1. With Temperature Control removed, wash the Skillet and Lid in warm, soapy water to remove any residue from the manufacturing process.
2. Rinse and dry thoroughly.

IMPORTANT : DO NOT IMMERSE THE PROBE IN ANY LIQUID.

HOW TO USE

- 1) Place the Skillet on a flat, level and heat-resistant surface.
NEVER PLACE IT OVER A HOT STOVE OR IN AN OVEN.
- 2) Make sure the Temperature Control Knob is in the "O" position.
- 3) Insert the Probe into Skillet and then plug the cord into a 120 volt wall outlet.
- 4) Set the Temperature Control Knob to the required temperature.
When the Red Indicator Light goes out, the Skillet is preheated to the correct temperature and ready for use. The Indicator Light will continue to blink on and off as the Skillet maintains the correct temperature.
- 5) When food is done turn the Temperature Control Knob to the "WARM" position to keep food warm or turn the Temperature Control Knob to the "0" position and unplug from the wall outlet.

TEMPERATURE RANGES

Lower settings to 200°F/100°C

Use to keep foods that have been prepared in the skillet at serving temperature for a short period. For longer periods, adjust temperature up or down, as needed. Keep cover on the skillet.

200°F/100°C to 250°F/125°C

Use for warming, simmering, steaming and gentle boiling. Some foods require higher temperatures at the beginning then the heat is reduced to finish the cooking process.

250°F/125°C to 350°F/175°C

Use for eggs, bacon and sausage, or to sauté vegetables such as onions, green peppers or mushrooms. Use also to cook certain cuts of meat after they have been browned at high temperatures.

350°F/175°C to 400°F/200°C

Use to brown, to sear, to pan fry with fat, to deep fry, to pan broil meats without fat and to stir fry meats and vegetables with fat. Breaded foods such as vegetables, meats, fish and poultry are pan fried in this temperature range with a small quantity of fat.

Experiment and you will find many other uses. Some examples are listed below:

Reheating Left-Overs:

Preheat to 200°F (100°C). Place food in skillet. Cover and heat as desired, stirring occasionally.

Baking Potatoes:

Preheat Skillet to 350°F (175°C). Scrub potatoes and wipe dry. Prick with a fork in several places. Grease skins lightly with butter and place in Skillet. Cover and bake for approximately 60 minutes, turn once halfway through baking.

Toasting Sandwiches:

Preheat to 350°F (175°C). Spread butter lightly on outside of bread and place in Skillet. Toast until brown on both sides, turning with a spatula.

CARE & CLEANING

1. Let appliance cool completely then remove Temperature Control Probe.
IMPORTANT: NEVER IMMERSE THE TEMPERATURE CONTROL PROBE IN WATER OR ANY OTHER LIQUID.
2. Wash Skillet and Lid in hot soapy water.
3. Rinse well and dry.

RECIPES

Orange Beef Stir Fry

2 tbsp (30 ml)	vegetable oil
1 lb. (454 g)	sirloin steak
1 medium	red bell pepper, cut in strips
1 medium	yellow bell pepper, cut in strips
1 medium	onion, sliced
2 cloves	garlic, minced
10 oz. (300 ml)	tomato sauce
? cup (125 ml)	water
? cup (60 ml)	orange juice
2 tbsp (30 ml)	soy sauce
1 tbsp (15 ml)	white vinegar

Preheat skillet to 350° (175°C). In a small bowl prepare mixture of tomato sauce, water, orange juice and soy sauce. Set aside. Add 1 tbsp. (15 ml) oil to the skillet and stir fry beef. Remove to a warm plate. Add remaining oil, garlic, onion, and red and yellow peppers. Stir fry until tender crisp. Add mixture from small bowl and return beef to skillet and heat through. Serve over rice or noodles.

Chicken and Vegetable Stew

2 tsp. (10 ml)	vegetable oil
2 lbs. (1 kg)	chicken, cut up
1 medium	onion
? tsp. (1.5 ml)	red pepper flakes
4 cloves	garlic, minced
3	carrots, peeled and cut in chunks
3 large	potatoes, cut in chunks
2 small	white turnips, peeled and cut in chunks
1 can (19oz/540ml)	whole tomatoes
1 cup (250 ml)	chicken stock
Salt and pepper	

Preheat skillet to 350° (175°C). Add oil. Season chicken pieces with salt and pepper and brown each side for 5 minutes. Remove chicken and set aside. Drain fat from skillet then add onion, garlic and red pepper flakes. Cook for 2 – 3 minutes. Add the carrots, potatoes and white turnips. Add chicken stock and stir in tomatoes, breaking up with a spoon. Bring to a boil and return chicken pieces to skillet. Cover and reduce heat to 250°F (125°C). Simmer for 40 – 45 minutes or until chicken is tender. Adjust seasonings and serve.

Quick Chili

1 tbsp. (15 ml)	oil
2 lb. (1 kg)	lean ground beef
1 large	onion, diced
1 medium	green pepper, large dice
2 cloves	garlic, minced
2 tbsp. (30 ml)	chili powder
2 tsp. (10 ml)	oregano
1 tsp. (5 ml)	salt
? tsp. (1.5 ml)	pepper
28 oz (796 ml) can	tomatoes
19 oz (540 ml) can	kidney beans, drained and rinsed

Preheat skillet to 350°F (175°C). Heat oil, add beef, stirring to break up. Add onions, green pepper and garlic until beef is browned. Stir in chili powder, oregano, salt and pepper. Add tomatoes and heat until boiling. Reduce heat and simmer, uncovered for approximately 25 minutes, stirring occasionally. Add kidney beans and heat through.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Toastess International warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Toastess International. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.toastess.com" for the service centre nearest you or you may contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service, securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and zip/postal code.

TOASTESS®

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Tel: 514-685-2820

* Return/exchange policies at each retailer vary and may differ from the Toastess International 1 year limited warranty period.